

# Smokey Maple BBQ Chicken, Candied Bacon

SERVES 4

## INGREDIENTS

### Smokey Maple BBQ Chicken

4 skin-on chicken breasts  
Magic dust, available at dish  
salt & pepper to season  
2 tablespoons vegetable oil for grill  
Mustard greens for garnish

### Magic Dust Rub

YIELD: 1/2 cup  
2 Tbsp Paprika  
1 Tbsp Kosher salt  
1 Tbsp Sugar  
1/2 Tbsp Mustard powder  
1 Tbsp Chili powder  
1 Tbsp Cumin  
1/2 Tbsp Black pepper  
1 Tbsp Garlic powder  
1/2 Tbsp Cayenne

### BBQ Sauce makes 1/2 cup

1/4 cup ketchup  
1/4 cup pure maple syrup, available at dish  
2 tablespoons apple cider vinegar  
1 tablespoon Dijon mustard, sold at dish  
1/2 teaspoon smoked sweet paprika, sold at dish  
1 garlic clove, finely minced  
1/2 teaspoon Kosher salt

### Candied Bacon

1 pound thick cut bacon  
1/4 cup maple syrup, sold at dish  
1/4 cup brown sugar

## METHOD

### Magic Dust Rub

1. Mix together in a large bowl. And set aside.
2. Rub the chicken breasts generously with magic dust and set aside. Preheat grill, and brush with vegetable oil.
3. When the grill is hot, place the chicken skin side down, flip once a nice golden sear is achieved. Cook for 2 more minutes. Transfer chicken to a sheet pan fitted with a roasting rack and place into a 375F preheated oven.
4. After 10 minutes, rotate the baking tray, close cover and cook for ten more minutes.
5. Check for doneness. Rusted Chicken should read 165F internal temperature.
6. Remove from oven and tent with aluminum foil to rest.

### BBQ Sauce

7. In a small bowl, mix ketchup, maple syrup, vinegar, mustard, smoked paprika, garlic and salt. Cook over medium heat on the stove until thickened and reduced nicely.

### For the Bacon

1. Place the bacon on a wire rack on a foil lined baking pan, brush the top of the bacon with maple syrup and sprinkle on some brown sugar.
2. Bake in a preheated 400F oven for 10 minutes, flip the bacon, brush with maple syrup and sprinkle on the brown sugar and bake for another 10 minutes or until it reaches the desired level of crispiness. Crumble into small pieces.



CLASS RECIPE